

ICE AURORA CONTRACT DETENTION CENTER ACCOUNTABILITY REPORT ELECTRONIC REQUEST

Date:	15 September 2021		
	DAY	MONTH	YEAR
Requested by:	Kevin Vargas, Commu	unity Media and Constituent Liai	son
1 3	NAME	Position	
Transmitted by:			
Transmitted by.	ICE Denver Field Office	ce Executive Review Unit	
	NAME	Position	
Were electronic files sent?			
YES ☑	$No \square$		
How many people are currer	ntly being cohorted/c	quarantined due to sickness	s?
Number of people currently	cohorted/quarantine	d due to sickness:	0
FORMAL COUNTS: 2.8	V. A.		
How many people were mos	at recently formally c	counted in this facility?	
Number of people mo	ost recently formally	counted in the facility:	711
How many people formally	counted in this facili	ty describe themselves as	the following gender?
Female: 56			
<i>Male:</i> 655			
Nonbinary: n/a	i		
Prefer not to say:	n/a		

How many people formally counted in this	facility describe themselves as transgender?
Number of people that describe the	
How many people have been brought into t	the facility this week?
Number of people brought into the	facility this week: 90
How many people have left the facility this	sweek?
Number of people who left the facil	ity this week: 79
How many people and where did those who	o left the facility go?
Released into community: unknown	own
Formally removed from the United	States: unknown
Moved to other facility: unknow	vn
Other: unknow	vn
How many people are currently being hous	ed in the Annex?
Number of people who are being ho	
Female: 53	211
1 emaile:	
Male: 158	
COVID-19 CONFIRMED CASES*:	New Cases this week: Total to date since March 30, 2020:
Individuals Housed in GEO Facility:	0 636
ICE Detainees:	1 467
ICE Employees:	0 2
GEO Employees:	0 144
DOCUMENTS RECEIVED: Daily Kitchen Opening and Closing	r Chacklists
	CHECKIISIS
K EC E (VEI) \Z	Not Received \Box
RECEIVED ☑ Daily Foods Production Service Re	NOT RECEIVED □ cords
Daily Foods Production Service Re	cords
Daily Foods Production Service Re **Received Temperature Logs **Received **Temperature Logs Received Receiv	cords
Daily Foods Production Service Re **Received Temperature Logs **Received Law and Leisure Library Logs	cords NOT RECEIVED □ NOT RECEIVED □
Daily Foods Production Service Re **Received Temperature Logs **Received **Temperature Logs Received Receiv	cords Not Received □

^{*}All reports concerning infectious disease are confirmed with the Tri-County Health Department and/or the Aurora Fire Department Version 1.3

SUPPLEMENTAL NOTES:

Request for information made on September 13, 2021. All population numbers current as of September 20, 2021.

KITCHEN DOCUMENTS:

Opening/Closing Checklists and Menu provided, see attached documents.

MEDICAL:

Johnny Choate, Facility Administrator, provided the following weekly update on medical staffing which is current as of September 15, 2021

- 1 Health Services Administrator
- 2 PA's
- 1 Medical Doctor
- 12 RNs
- 9 LPNs
- 2 Psychologist
- 1 Licensed Clinical Social Worker
- 4 Medical Records Clerks
- 1 X-ray Technician
- 4 Telepsychiatrists
- 2 Dentists (part-time; 40 hours/week total)
- 1 Dental Assistant
- * denotes change in staffing level from previous week

TEMPERATURE CHECKS:

Logs provided; see attached documents.

LAW LIBRARY:

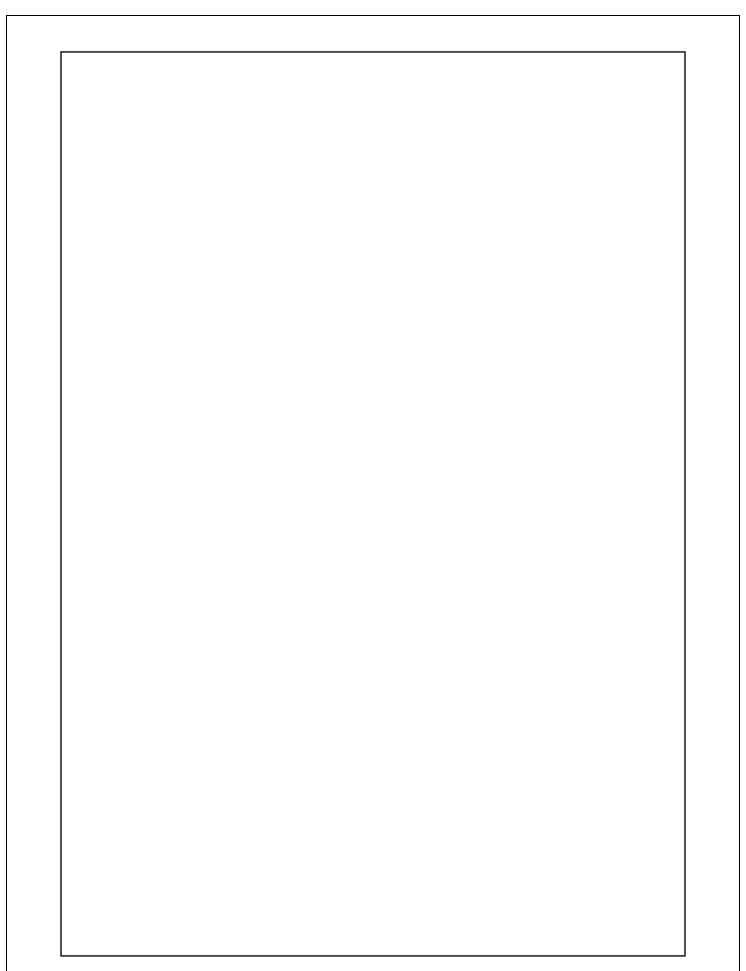
Logs provided for September 2, 2021- September 12, 2021 but not attached as they contain personally identifiable information. Logs record law library usage by dorm, which ranged from one to seven detainees visiting the law library at each provided opportunity. Logs indicate that dorms that did not use the library were either new intake dorms, on restriction, or detainees were offered time in the library and refused.

COVID-19 Updates:

Aurora Fire Rescue received an update from the GEO Facility Administrator related to COVID-19. They informed us that they have zero (0) positive cases for ICE staff, and zero (0) positive cases amongst the GEO staff. They have also reported zero (0) positive cases this week amongst the ICE detainees, and zero (0) positive cases amongst USMS detainees.

Official COVID-19 statistics for "ICE Detainees under COVID Monitoring" provided via ICE.gov. The numbers in this report are accurate as of September, 20, 2021.

Statistics for "Total Individuals Housed in GEO Facility" and "GEO Staff" are verified via Aurora Fire Rescue and are current as of



ADULT CYCLE MENUS

These menus are proprietary and intended solely for the use of GEO Group Facilities.

Dissemination, forwarding or copying of these menus are strictly prohibited.

MENU DATE:	5/15/2021		CYCLE 5 WEEK-AT-A-GLANG				
	BREAKFAST	LUNCH	DINNER				
MONDAY	Oatmeal	Beef Patty on Bun	T-Ham Macaroni Cheese Casserole				
	Scrambled Eggs	Rice	Beans				
	Jelly	Pinto Beans	English Peas				
	Biscuit	Spinach	Cornbread				
	Margarine	Lettuce	Margarine				
	Sugar	Mustard or Mayo	Applesauce Cake				
	Coffee	Fruit	Fortified Sugar Free Beverage				
	Milk 2 %	Fortified Sugar Free Tea					
TUESDAY	Dry Cereal	Fideo w/ Meat Sauce	Chicken Fried Steak				
	Pancakes	Carrots	Whipped Potatoes				
	Syrup	Green Salad	Cream Gravy				
	Turkey Ham	Dressing	Green Beans				
	Margarine	Garlic Bread	Dinner Roll				
	Sugar	Spice Cake	Salad w/ Dressing				
	Coffee	Fortified Sugar Free Tea					
	Milk 2 %	i Oithied Sugai Fiee 164	Margarine				
VEDNESDAY	Farina	Tahitian Chicken	Fortified Sugar Free Beverage				
ILDITEODAT			Chicken Leg Quarter				
	Scrambled Eggs	Rice	Potatoes Augratin				
	Pepperad Gravy	Green Beans	Mixed Vegetables				
	Biscuit	Pinto Beans	Beans				
	Margarine	Green Salad	Roll				
	Sugar	Dressing	Margarine				
	Coffee	Combread / Margarine	Cake				
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage				
HURSDAY	Rice and Raisins	Fajita w/ Tortilias	Turkey Salami				
	Pancakes	Grilled Onions & Peppers	Cheese, Sliced				
	Syrup	Spanish Rice	Macaroni Salad				
	Turkey Ham	Refried Beans	Corn Salad				
	Margarine	Salsa	Mustard / Mayo				
	Sugar	Garden Salad / Dressing	Lettuce & Onion				
	Coffee	White Cake	Bread				
	Milk 2 %	Fortified Sugar Free Tea	Fortified Sugar Free Beverage				
RIDAY	Dry Cereal	Chicken Stir-Fry	Tuna Salad				
	Creamed Meat Gravy	Rice	Grilled Potatoes				
	Grilled Potatoes	Peas	Pinto Beans				
	Fruit	Corn	Colesiaw				
	Biscuit / Margarine	Biscuit	Ketchup				
	Sugar	Pudding	Bread				
	Coffee	Margarine	Fortified Sugar Free Beverage				
	Milk 2 %	Fortified Sugar Free Tea	Lordier order ties psasiads				
ATURDAY	Oatmeal	Chicken Patty	Sulishers Canal				
	Scrambled Eggs w/ T-Ham	Green Beans	Salisbury Steak				
	Cinnamon Roll		Potatoes				
	Biscuit	Pinto Beans	Cabbage				
		Potato Salad	Mixed Vegetables				
	Jefly	Lettuce	Roll				
	Margarine	Onion	Chocolate Cake w/ Icing				
	Sugar	Bun	Margarine				
	Coffee	Fortified Sugar Free Tea	Fortified Sugar Free Beverage				
	Milk 2 %						
UNDAY	Cream of Rice	Turkey Bologna	Red Beans & Polish Sausage				
	Eggs w/ Breakfast Sausage	Potato Salad	Rice				
	Salsa	Colesiaw	Hominy				
	Apple Coffee Cake	Lettuce	Tossed Salad				
	Tortillas	Onion	Dressing				
	Sugar	Bread	Tortillas				
	Coffee	Mustard or Mayo	White Cake				

SUBSTITUTIONS OF EQUAL VALUE MAY BE MADE AS NEEDED BY THE FOOD SERVICE MANAGER







Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Ch	ecklist	A	M	PI		:0310 AN				
		No	Yes	No	Yes		Commo			
All areas secure, no evi	dence of theft		X							
Workers reported to wo	rk, no open sores		×		/					-
7:	no skin infections		×		1					
	no diarrhea		X		/					
Kitchen is in good gene	ral appearance		X		/					
All kitchen equipment	perational & clean		×		/					
All tools and sharps inv	entoried		20		1					
All areas secure, lights	out, exits locked		E.M.		/					
	DISH MACHINE		Temp	eratur	e	Wash 150+	Rinse 18	30+		
Temperature according to manu	facturer's specifications	Breakfast			153	181				
and chemical agent used in Fina	al Rinse	Lunch		156	185	,				
		Dinner			156	126				
P	OT and PAN SINK	Temperature				Wash 110 °F+	Rinse 110	°F+	200 p	nm
Final Rinse Temps determined	by chemical agent used			Break		112	114		ZOUR	
			Lunch		ch	114	118		200	
				Dinner		1.0	11/6		1	7
FREEZ	ER and WALK-IN	Т	mner	ature		Freezer 0°F	Walk-in	Wal	lk-in 2	pm
		-	шрег	ature		or below	35-40 °F		40 °F	
Record temperatures, Fi					AM	- 10	37	3	7	
Record temperatures, Fr	eezer and Walk-ins				PM	-2.3	38.4	39.	3	
	DRY STORAGE	Temp	eratui	e 45-8	80 °F	Spice Room	Store Rm	,		
Record temperatures Dr					AM	65	68			
Record temperatures, Dry Storage Areas					PM	63	63			
Water Temps & Hand	wash Areas	AM		PN						
		105-12	U F 📗	105-12	20 °F I					
		120		111						

R. Vorenzer	9-12-21	Sh
Signature, Cook Supervisor (AM)	DATE	Signature, Cook Supervisor (PM)
SHA	9.14.2021	
FOOD SERVICE MANAGER	DATE	





Secure Services™

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist	AM		PM			Comments				
	No 3	Zes .	No	Yes		Osinano	ALCO			
All areas secure, no evidence of theft		/		na tra						
Workers reported to work, no open sores										
no skin infections		/		1						
no diarrhea				1						
Kitchen is in good general appearance		/		1						
All kitchen equipment operational & clean		1		1						
All tools and sharps inventoried		V		A						
All areas secure, lights out, exits locked										
DISH MACHINE	Temperature			Wash 150+	Rinse 18	0+				
Temperature according to manufacturer's specifications	Breakfast			150	181					
and chemical agent used in Final Rinse	Lunch			151	180)				
	Dinner			155	184					
POT and PAN SINK	Te	mpe	erature		Wash 110 °F+	Rinse 110 °F+		200 ppm		
Final Rinse Temps determined by chemical agent used		_	Breakfa		129	130		200 gam		
			Lunch	1	12	(0)			PW	
			Dinne		115	112			PON	
FREEZER and WALK-IN	Tem	ner	ature		Freezer 0°F	Walk-in	W/al	k-in 2	PP	
- INDESERVATION OF THE IT	TOM	Per	aturt		or below	35-40 °F	No.	40 °F		
Record temperatures, Freezer and Walk-ins			A	M	-7.2	36.6		7.9		
Record temperatures, Freezer and Walk-ins			P	PM	54	31.1		3.1		
DRY STORAGE	Tempera	itur	e 45-80) °F	Spice Room	Store Rm				
Record temperatures Dry Storage Areas			Α	M	68	68				
Record temperatures, Dry Storage Areas	PM		69	70						
Water Temps & Handwash Areas	AM		PM							
	105-120 °	F 📋	105-120) °F						
	119		115							

Signature, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Date: 9//0/24 Shift Checklist	A 1	AM			: 0345 AN			70	M
Shirt Checklist	No	Yes	PN No	Yes		Comme	ents		
All areas secure, no evidence of theft	110	1 es	140	res					
Workers reported to work, no open sores		V	NAC ALL						_
no skin infections		/		5/			_		
no diarrhea	-	./							
Kitchen is in good general appearance		· /		1					
All kitchen equipment operational & clean		V							
All tools and sharps inventoried		-/							
All areas secure, lights out, exits locked	Contractor			/					
					YY7 1 170.	D1 46			
DISH MACHINE Temperature according to manufacturer's specifications	Tomporator .			Wash 150+	Rinse 18				
and chemical agent used in Final Rinse			Break		154	18	6		
and chemical agent used in Final Kinse	Lunch		152	181					
	Dinner			155	105				
POT and PAN SINK	7	Гетр	eratur	e	Wash 110 °F+	Rinse 110 °F+		200 p	pm
Final Rinse Temps determined by chemical agent used			Break	fast	118	117		2001	(25)
			Lunc	ch	120	117		-2000	U
			Dinn	er	1/7	116		2000	P h.
FREEZER and WALK-IN	Te	mper	ature		Freezer 0°F	Walk-in		lk-in 2	And
T) 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1 1					or below	35-40 °F		-40 °F	
Record temperatures, Freezer and Walk-ins				AM	-7.2	36.5	39.		
Record temperatures, Freezer and Walk-ins				PM	-2-1	38.3	38	5	
DRY STORAGE	Tempe	ratur			Spice Room	Store Rm			
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	6-3	68			
Water Temps & Handwash Areas	AM		PN	1					
:	105-120		105-12						
	119		121						

2Hz	9/10/2001	A)A
Signature, Cook Supervisor (AM)	DATE	Signature, Cook Supervisor (PM)
SHA	9/14/2021	- " ,
FOOD SERVICE MANAGER	DATE	





OPENING and CLOSING CHECKLIST

Date: 0-9-71				Time	: 03/0 AN	Л Time	: 18	800 i	PM
Shift Checklist	A	M	PM			Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		X							
Workers reported to work, no open sores		X		V					
no skin infections		X		1					
no diarrhea		X		_					
Kitchen is in good general appearance		X		1					
All kitchen equipment operational & clean		X							
All tools and sharps inventoried		X			541				
All areas secure, lights out, exits locked									
DISH MACHINE	Temperature		Wash 150+	Rinse 18	0+				
Temperature according to manufacturer's specifications	Breakfast			155	181				
and chemical agent used in Final Rinse	Lunch			160	BU				
	Dinner			166	186				
POT and PAN SINK	,	Temp	eratur		Wash 110 °F+	Rinse 110 °F+		200 *	nnn .
Final Rinse Temps determined by chemical agent used			Break		114	115		200 ppm 200 ppm	
			Lune		1/2	118		700	
			Dinn		112	115		200	
FREEZER and WALK-IN	T	emper			Freezer 0°F	Walk-in	We	lk-in 2	PP
TREEZER and WALK-IIV	1 1	emper	ature		or below	35-40 °F		-40 °F	
Record temperatures, Freezer and Walk-ins				AM	~10	36	2	29	
Record temperatures, Freezer and Walk-ins				PM	-00	34.0	- XX	800	
DRY STORAGE	Temp	eratur	e 45-8		Spice Room	Store Rm	-	U Black	
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	109	40			
						,			
Water Temps & Handwash Areas	AM	ſ	PN	1					
	105-12		105-12						
	120		110						

Signature, Cook Supervisor (AM)

1-9-Z) DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Date: 09-8-71	Time:0315 AM	Time: 1900 P	M
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								~ _	T 1 T
Shift Checklist	A	M	PI	M		Comme	nts		
	No	Yes	No	Yes					
All areas secure, no evidence of theft		×		A STATE					
Workers reported to work, no open sores		X	100000	义					
no skin infections		X		×					
no diarrhea		X		2					
Kitchen is in good general appearance		X		X					
All kitchen equipment operational & clean		×		V	į,				
All tools and sharps inventoried		×		\sim					
All areas secure, lights out, exits locked				>					
DISH MACHINE	Temperature		Wash 150+	Rinse 18	0+				
Temperature according to manufacturer's specifications	Breakfast			153	181				
and chemical agent used in Final Rinse	Lunch			150	102				
	Dinner			155	187	-			
POT and PAN SINK	Temperature			e	Wash 110 °F+	Rinse 110 °F+		200 p	nm
Final Rinse Temps determined by chemical agent used		A	Break	fast	115	/18		2000	E-7-21
			Lunc	ch	114	118		2001	6 17
			Dinn	er	120	120		2000	111
FREEZER and WALK-IN	To	mper	ature		Freezer 0°F	Walk-in		lk-in 2	
Degard tomporations Engager and Walls in				43.6	or below	35-40 °F		40 °F	
Record temperatures, Freezer and Walk-ins Record temperatures, Freezer and Walk-ins				AM	-10	#38		88	
DRY STORAGE	Tr		4.5" 1	PM	-6.7	37.5	38	1.3	
Record temperatures Dry Storage Areas	Tempe	eratur			Spice Room	Store Rm			
	AM								
Record temperatures, Dry Storage Areas				PM	68	64			
Water Temps & Handwash Areas	AM	r	PN	/I					
Tanko ea Tumman man 77 682	105-12		105-12						
	120		17						

Signature, Cook Supervisor (AM)

7-8-7

Signature, Cook Supervisor (PM)

8

FOOD SERVICE MANAGER

DATE





OPENING and CLOSING CHECKLIST

Date: 9-7-21			Timo	:0370 AM	Time	. 14	(Y) n	PM
Shift Checklist	AM	p p	M	105/0 (Al	Comme		P	TVI
	No Ye		Yes		Commi	11165	-	
All areas secure, no evidence of theft	X		100					
Workers reported to work, no open sores	×		V					
no skin infections	>		anizaria.					
no diarrhea	X		-					
Kitchen is in good general appearance	>							
All kitchen equipment operational & clean	X							
All tools and sharps inventoried	X		,					
All areas secure, lights out, exits locked			1					
DISH MACHINE	Temperature			Wash 150+	Rinse 18	RO+		
Temperature according to manufacturer's specifications		Break		156	181			
and chemical agent used in Final Rinse		Lun		136	1975			
	Dinner		155	910				
POT and PAN SINK	Ten	peratu	re	Wash 110 °F+	Rinse 110 °F+		200 p	pm
Final Rinse Temps determined by chemical agent used		Break		112	118			OPM
		Lun	ch	114	120		Zoxova	1 9
		Din	ner	112	115		200	
FREEZER and WALK-IN	Temp	erature		Freezer 0°F	Walk-in	Wa	lk-in 2	34-4-(-
				or below	35-40 °F	35-	-40 °F	
Record temperatures, Freezer and Walk-ins			AM	-40	38	3	9	
Record temperatures, Freezer and Walk-ins			PM	7.10	31.8	3	74	
DRY STORAGE	Temperat	ure 45-	80 °F	Spice Room	Store Rm			
Record temperatures Dry Storage Areas			AM	G4	CS	1		
Record temperatures, Dry Storage Areas	PM			109	70			
Water Temps & Handwash Areas	AM	PI	М					
r	105-120 °F							
	110	100	·					

Signature, Cook Supervisor

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

9-8-2021 DATE





Secure Services^m

FOOD SERVICE UNIT: 195- AURORA KITCHEN

OPENING and CLOSING CHECKLIST

Shift Checklist			Time	0300 AN					
Shift Checklist	AM		PM			Comme	nts		
A11		_	No	Yes					
All areas secure, no evidence of theft	V	- 20							
Workers reported to work, no open sores	V								
no skin infections	V								
no diarrhea	√								
Kitchen is in good general appearance	V	/		-					
All kitchen equipment operational & clean	V	6		James 1					
All tools and sharps inventoried	V			garman q					
All areas secure, lights out, exits locked				/					
DISH MACHINE	Temperature			Wash 150+	Rinse 18	0+			
perature according to manufacturer's specifications	Breakfast			152	180				
and chemical agent used in Final Rinse	Lunch		156	181					
	Dinner			155	1860				
POT and PAN SINK	Temperature			Wash 110 °F+	Rinse 110	°F+	200 p)DM	
Final Rinse Temps determined by chemical agent used	Breakfast			128	129		200	Duna	
	Lunch			112	115		CVY	DOLA	
			Dinn		110	110		TYY	500
FREEZER and WALK-IN	Temperature			Freezer 0°F	Walk-in	Wal	lk-in 2	PP	
THE PARTY OF THE P				or below	35-40 °F		40 °F		
Record temperatures, Freezer and Walk-ins				AM	-4.5	38.7	3-	7.6	
Record temperatures, Freezer and Walk-ins				PM	-7.2	33.6	13	7.5	
DRY STORAGE	Tempera	ture	45-8	80 °F	Spice Room	Store Rm		-	
Record temperatures Dry Storage Areas				AM	68	68			
Record temperatures, Dry Storage Areas				PM	70	Lea			
Water Temps & Handwash Areas	AM	_	PN	1					
K	105-120 °F	7 1.	05-12						
	110	1	115						

ture, Cook Supervisor (AM)

DATE

Signature, Cook Supervisor (PM)

FOOD SERVICE MANAGER

GEO Aurora ICE 3130 N. Oakland St

"Îenn	paratura
	\$

A-1 A-2 A-3 A-4	72.02 71.91 70.00 71.21
B-1 B-2 B-3 B-4	71.71 72.02 71.71 71.91
C-1 C-2 C-3 C-4	72.02 72.03 72.00 72.02
E-1 E-2	71.41 71.91
D-1	69.01
ISOLATION	69.80
PATIENT ROOM	73.01
INTAKE/RECEIVING Tank Temp S-12 Present Value	71.71 71.48
BOILER-3	134.41
Universal Input[1] LAUNDRY ROOM MAU-2 and BOILER-4 Universal Input[13]	68.72



Temperature Log South Building

195 Aurora Detention Center 11901 East 30th Street

Aurora, CO 80010

Date: Monday, Sept 13, 2021

	Unit	AIR	WATER/sink	Shower #1	Shower #2
9-13-2	South-A	721	i 04.1		
	South-B	71,5	olluped		
	South-C	72.3	104.1		
	South-D	71,9	104.2		
	South-E	71.8	104.2 060p.od 104.2		
	South-F	72.4			
	South-G	7/19	1041		
	South-L	73.5	104,3		
	South-M	73.6	104.1		
	South-N	73.8	104.2		
	South-X	71.9	104.1		
	South-Y	72.3	1041		
	South-Z	Unoccupeo			
	South SMU	7165	109.9		
	South SMU Shower 3		t.		N/A
	MED ISO- Room 1	73.3	104.1	N/A	N/A
	MED ISO- Room 2	73.3	104.1	N/A	N/A
0	MED ISO- Room 3	73.3	1041	N/A	N/A
	MEDICAL	N/A	N/A		

PRIN	T.
LIM	1.0

Soun Harrow

SIGN:

Write Legibly

Temperature is taken with a Fluke Mod 52 Digital Thermometer



Monday, Sept 13, 2021 North Building Temperature Log

195 Aurora Detention Center 3130 Oakland St. Aurora, CO 80010

Secure Serv	uces	8 395
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Date	Unit	Dayroom	Shower #1	Shower #2	Shower #3	Shower #4	Shower #5	Shower #6	Shower
9-13-21	A-1		ionil						
	A-2		104.1						
	A-3		109.1						
	A-4		104.1						
	B-1		104,2						
	B-2		104.1						
	В-3		104.1						
	B-4		104.3						
	C-1		104.3						
	C-2		104.3						
	C-3		104.5						
	C-4		104.2						
	D-1		109.1				N/A	N/A	N/A
	D-2						N/A	N/A	N/A
	E-1		104,5				N/A	N/A	N/A
	E-2		104.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
	Intaka	N/A			NI/A	NI/A	NI/A	NT/A	BT / A

	E-2		107.1						
	Phy Therapy	N/A		N/A	N/A	N/A	N/A	N/A	N/A
L	Intake	N/A			N/A	N/A	N/A	N/A	N/A
PRINT: Sau 1995 on SIGN:									
Medical Sh	owers Te	mperature	Log						
			Name:				Date:		
ROOM	542	540	538	536	534	523	522	Tub R	Room
Air:	70.1	70,5	72.1	71,5	70.3	71.1	70.7		
Water:	104.1	104.1	104,2	104.1	104,3	104.1	104.1		
Temperature	Taken wit	th a Fluke M	od 52 Digit	al Thermor	neter				